

## Wildhive Spring Lunch Menu

### small plates

#### WHIPPED DRIFTWOOD GOATS CHEESE

Wild garlic salsa verde, foraged morel mushrooms, Cobble Lane chorizo crisps (D) £17

#### CHAR-GRILLED ENGLISH ASPARAGUS

Brock Morten balsamic, cornish crab tortellini, lobster sauce (SH-CR D G E SUL) £18

#### SMOKED PUY LENTIL 'TARTAR'

Pepper dulce salsa, padron peppers (M G) £15

#### JAPANESE QUAIL

Spring roll, teriyaki egg, coriander pesto (E TN SUL D G SOY) £16

#### PEAKS ALE CURED SEABASS

Fish roe pikelets, cucumber & seaweed salad (E SUL G F D) £17

### from the grill

#### WHOLE GRILLED SEA BREAM

Red chermoula, Jersey Royals, garden pea salad, crispy quail eggs (F E D C G) £32

#### TANDOORI DERBYSHIRE LAMB SKEWER

Spring cabbage Kottu, pol sambol, wild garlic & chilli roti (G E D F) £36

#### LOCAL DERBYSHIRE STEAKS

Vine tomatoes, king oyster mushroom, rocket salad with choice of sauce: Peppercorn, wild garlic bearnaise, morel mushroom butter ~ 10oz ribeye £40 / 8oz fillet £42 (D E SUL)

#### WELSH WAGYU STEAK BURGER

Brioche bun, Dovedale cheese, smoked bacon, garlic mayo (G E D M SUL SS) £26

#### GRILLED GLAMORGAN SAUSAGE

Anglesey quail eggs, purple sprouting broccoli, red onion & chilli relish (E D G M) £28

### pizza

#### CALLOW HALL MARGHERITA

Tomato, basil, mozzarella, Brock & Morten rapeseed oil, heritage grain sourdough (G D) £20

#### TANDOORI DERBYSHIRE LAMB

Mango, chilli honey, minted yogurt, asparagus spears (G D) £22

### farm & wild, sea & coast

#### TREACLE CURED PACKINGTON PORK BELLY

Yorkshire rhubarb, fidget pie, purple sprouting broccoli, smoked almond and crackling crumb (G D C SUL TN) £32

#### ROASTED ATLANTIC COD FILLET

Cobble Lane chorizo and cod cheek kebab, polenta chips, taramasalata, black olive crumb (D G F M) £35

#### CORNISH MUSSELS

Puttanesco sauce, saffron gnocchi, seaweed crumble (G E D SH-MOL SUL C SS) £27

#### CONFIT DUCK & MOREL MUSHROOM SAUSAGE ROLL

Triple cooked chips, walnut, watercress & pickled onion salad, Oxford sauce (G D E C TN M F) £26

#### GLOBE ARTICHOKE PLANT BASED TAMALES

Garden pea guacamole, purple sprouting broccoli & chilli fried rice, canellini bean, tomato & coriander ragu £26

### sides

WILD GARLIC MASH (D) £7

JERSEY ROYAL POTATO SALAD with quail egg, garden peas (E SUL C M G) £8

SELECTION OF SPRING VEG with chilli oil £7

CALLOW GARDEN ROCKET SALAD with shavings of parmesan, Brock & Morten balsamic (D SUL) £8

TRIPLE COOKED CHIPS (G) £6

TRUFFLE & PARMESAN FRIES (G D) £6

LOAF BAKERY BREAD (G D) £3

#### ALLERGENS ~ Some dishes can be adapted, please ask

G gluten SH shellfish MOL mollusc CR crustacean E eggs F fish PN peanuts SOY soya  
D cows milk/lactose TN tree nuts C celery M mustard SS sesame seeds SUL sulphites L lupin

#### WILDHIVE FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local producers and source the best of British. Your wellbeing is important to us, please ask about allergens/dietary requirements.

We hope you enjoyed our food and service. We add a discretionary 10% service charge which goes directly to our team, if you are not happy please don't pay it but do let us know if there is anything we can do better.

